

NITIDA CELLARS  
2005 CORONATA

TASTING NOTES

A regal fusion of sauvignon blanc and semillon. Their synergy yields impressive silky balance and roundness, an explosive nose rich in pineapple, kiwi and gooseberry fruit and a finish full of mineral, herbacious finesse. The firm acids will ensure that this wine will age beautifully from its early more sauvignon blanc presentation of asparagus, limestone and citrus into a bolder example of dense fruit, honey and buchu character.

WINEMAKING NOTES

30% semillon from 100% new French oak (fermented and aged for 8 weeks) with 70% tank fermented sauvignon blanc. Grapes were from specially earmarked blocks and, as is the Nitida way with white wines, both grapes and juice were treated with infinite gentleness and love at each stage of the winemaking process.

This wine has been intentionally designed to evolve with both cultivars, keeping it forever interesting over time. Expect the complex semillon character to become more evident as it ages, contributing dark honey and fig preserve aspects. The tight sauvignon blanc acids will remain firm but grow gentler while that dash of greenpepper freshness will always speak of its Nitida origins.

WINE INFORMATION

Nitida Coronata is the culmination of many years of working with and observing the characteristics of sauvignon blanc and semillon from our area. Grape blocks were specially chosen in the vineyard for their cultivar character and kept separate throughout the process and ultimately the best barrel of semillon and the best small tank of sauvignon blanc were blended until we found what we considered to be the optimum mix for drinkability now and into the future.

Named after a beautiful green and yellow protea, *P. coronata*, sub-group “bearded sugarbush”. The colours of the flower symbolise the blending of the cultivars, while the name is descriptive of the status of the wine.

BACK LABEL

Coronata, Nitida's first sauvignon blanc, semillon blend, is the culmination of many years of intent. Made from small batches selected on character intensity, the wine is purposefully designed to evolve intriguingly over time.

TECHNICAL

|             |                      |
|-------------|----------------------|
| CULTIVAR:   | 95% sauv bl 5% sem   |
| SOIL TYPE:  | Hutton Clovelly      |
| ROOT STOCK: | R110                 |
| VINE AGE:   | 6yrs-12yrs           |
| DENSITY:    | 2400-3000/ha         |
| TRELLISING: | 3 wire perold/bush   |
| PRUNING:    | short bearer, cordon |

ANALYSIS

|       |        |        |        |
|-------|--------|--------|--------|
| ALC:  | 13.3%  | SUGAR: | 2.5g/l |
| ACID: | 6.5g/l | pH:    | 3.38   |